Sheraton^a

Sheraton Fort Worth Downtown Hotel 1701 Commerce Street . Fort Worth . Texas 76102 . USA . Phone: (817) 335-7000



starwood

Hotels and
Resorts















Breakfast Table

V Continental Breakfast Buffet

Seasonal Sliced Fresh Fruit with Yogurt Dip Assorted Breakfast Pastries Orange, Grapefruit, Cranberry Juices Freshly Brewed Starbucks Coffee and Selection of Hot Tazo Teas 19

V Deluxe Continental Breakfast Buffet

Seasonal Sliced Fresh Fruit with Yogurt Dip Assorted Breakfast Pastries and Variety of Bagels with Cream

Dry Cereals; Raisin Bran, Special K, Granola Greek Yogurt with Berries & Sliced Almonds Orange, Grapefruit, Cranberry Juices Freshly Brewed Starbucks Coffee and Selection of Hot Tazo Teas 22

ៅ Heart Healthy Continental Breakfast

Seasonal Sliced Fresh Fruit with Yogurt Dip Strawberry & Banana Smoothies Bran Muffins and Assorted Bagels with Low Fat Cream Cheese Homemade Oatmeal with Brown Sugar, Raisins, Butter, Honey, &

Orange, Grapefruit, Cranberry Juices Freshly Brewed Starbucks Coffee and Selection of Hot Tazo Teas 24

Enhancements

Gourmet Quiche

Choice of any (1) of the following:

Florentine with Swiss & Parmesan Cheeses and Spinach Caprese with Fresh Basil, Mozzarella, & Tomatoes Lorraine with Cheddar Cheese, Diced Onion, & Hickory Smoked

Broccoli Cheddar with Diced Virginia Ham

Mediterranean with Crumbled Feta, Spinach, Sliced Mushrooms, & Sundried Tomatoes 6

Build Your Own Belgian Waffle or French Toast Station: Powdered Sugar, Candied Pecans, Fresh Fruit Compote, Fresh Whipped Cream, & Warm Maple Syrup 6

Build Your Own Omelet Station: Sliced Mushrooms, Diced Green & Red Peppers, Onions, & Diced Tomatoes Shredded Cheddar or Swiss Cheese Smoked Virginia Ham or Hickory Smoked Bacon 6

Build Your Own Yogurt Parfait Station: Vanilla Greek Yogurt with Granola, Raisins, Sun Dried Cranberries and Fresh Seasonal Berries 10

Warm Buttermilk Biscuits with Country Gravy 4

Sausage, Egg & Cheese on a Biscuit 4

Southwest Breakfast Burrito 4

Warm Breakfast Strudel (Scrambled Eggs, Cheddar, Sausage, Bacon & Potatoes Wrapped in Flaky Puff Pastry) 7





FOUR X POINTS



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Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

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Commuter Breakfast Buffet

Seasonal Sliced Fresh Fruit with Yogurt Dip
Assorted Breakfast Pastries and Variety of Bagels with Cream
Cheese
Warm Flour Tortillas
Hickory Smoked Bacon
Home-Style Potatoes
Fluffy Scrambled Eggs with Homemade Salsa, Cheddar Cheese,
Sour Cream, & Jalapenos on the side
Orange, Grapefruit, Cranberry Juices
Freshly Brewed Starbucks Coffee and Selection of Hot Tazo
Teas 26

Executive Breakfast Buffet

Seasonal Sliced Fresh Fruit with Yogurt Dip Assorted Breakfast Pastries and Variety of Bagels with Cream Cheese

Choice of Pork Sausage Links or Hickory Smoked Bacon Southern Grits with Butter & Cheddar Cheese Fluffy Scrambled Eggs with Homemade Salsa & Cheddar Cheese

on the side
Choice of Buttermilk Biscuits with Cream Gravy or Cinnamon

French Toast with Warm Maple Syrup
Orange, Grapefruit, Cranberry Juices

Freshly Brewed Starbucks Coffee and Selection of Hot Tazo Teas 28

All pricing is per person, unless noted otherwise. 20 person minimum for buffet service Egg Beaters available upon request

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To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary













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Plated Breakfast

Enhancements

American Classic

Fluffy Scrambled Eggs
Home-Style Potatoes with Bell Peppers & Onions
Choice of (1) Breakfast Meat:
Crisp Applewood Smoked Bacon, Pork Sausage Links, or Virginia
Smoked Ham
Freshly Brewed Starbucks Coffee, Selection of Hot Tazo Teas,
and Cranberry, & Orange Juices 20

Fort Worth Breakfast

Fresh Seasonal Fruit
Southwest Scrambled Eggs with Cheddar topped with Diced Red
& Green Bell Peppers
Hickory Smoked Bacon
Crispy Hash Browns
Assorted Breakfast Pastries
Freshly Brewed Starbucks Coffee, Selection of Hot Tazo Teas,
and Cranberry, & Orange Juices 24

Texas Breakfast

Fresh Seasonal Fruit
Southwest Scrambled Eggs with Cheddar topped with Diced Red
& Green Bell Peppers
Grilled Virginia Smoked Ham
Roasted Breakfast Red Potatoes
Assorted Breakfast Pastries
Freshly Brewed Starbucks Coffee, Selection of Hot Tazo Teas, and Cranberry, & Orange Juices 27

All pricing is per person, unless noted otherwise.

Minimum of 10 guests required

Egg Beaters available upon request







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Sheraton





All Day Breaks

Break Options to Include: Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, and Selection of Hot Tazo Teas

Build Your Own Break - Pick 2

15

Build Your Own Break - Pick 3

18

Break Options

Trail Mix
Assorted Granola Bars
Whole Fresh Fruit
Assorted Breakfast Pastries
Toasted Pita Triangles with Hummus
Miniature Candy Bars
Tortilla Chips with Salsa & Queso
Cracker Jacks
Assorted Bags of Chips
Bags of White Cheddar Popcorn
Assorted Cookies
Fudge Brownies
Lemon Bars
Pecan Bars
Blondies

Sundance Break

Assorted Apples, Cracker Jacks, Assorted Cookies & Chocolate Fudge Brownies, & Mini Pretzels with Homemade Lemonade, Freshly Brewed Starbucks Coffee, Selection of Hot Tazo Teas, & Assorted Soft Drinks and Bottled Water 14

Trinity Trails

Assorted Granola Bars and Nutra-Grain Bars, Individual Fruit Flavored Yogurts, Assorted Sliced Fruit, Berries, Whole Bananas, & Honey Yogurt Dressing with Assorted Vitamin Water, Freshly Brewed Starbucks Coffee, & Selection of Hot Tazo Teas 14







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Enhancements

All Day Beverage Service, to Include: Assorted Soft Drinks and Bottled Water Freshly Brewed Starbucks Coffee Selection of Hot Tazo Teas 18

Half Day Beverage Service, to Include: Assorted Soft Drinks and Bottled Water Freshly Brewed Starbucks Coffee Selection of Hot Tazo Teas 12

Freshly Brewed Starbucks Regular & Decaf Coffee Per Gallon 70

Selection of Hot Tazo Teas Per Gallon 65

Orange, Apple, Cranberry Juices Per Gallon 55

Iced Tea or Lemonade Per Gallon 48

Assorted Soft Drinks and Bottled Waters Charged on Consumption 3

Chisholm Trail

Build Your Own Trail Mix Bar from:
Dried Cranberries, Raisins, Cashews, Whole Almonds, Pecans,
Sunflower Seeds, Banana Chips, Mini M&M's, Chocolate Chips,
Yogurt Raisins, & Assorted Seasonal Whole Fruit with Bottled
Assorted Juices & Bottled Water 17

The Sheraton

Homemade Carmel Drizzled Bread Pudding, Texas Beef Jerky, Spicy Honey Roasted Pecans, Assorted Flavor Popcorns, & Pinwheels filled with Smoked Salmon and Herb Cream Cheese with Freshly Brewed Starbucks Coffee, Selection of Hot Tazo Teas, & Assorted Soft Drinks and Bottled Water 22

A la Carte Items

Assorted Cookies or Fudge Brownies by the Dozen 34

Deluxe Mixed Nuts by the Pound 35

Lemon Bars by the Dozen 42

Pecan Bars by the Dozen 42

Blondies by the Dozen 42

Assorted Yogurt Parfaits by the Dozen 60

Assorted Donuts and Milk by the Dozen 65

All pricing is per person, unless noted otherwise.

*Pick 2 & Pick 3 Break Options require a minimum of 10 guests

All Day & 1/2 Day Beverage Service require a minimum of 20 guests

**Breaks Based on 30 Minutes Service

A Surcharge of \$5.00 per Person will be Applied for Each Additional 30 Minutes Requested









Sheraton





Chilled Lunch Table

Executive Deli Buffet

Texas Field Greens Salad with Two Signature Dressings Homemade Potato Salad

Build Your Own Deli Sandwich with Honey Baked Ham, Herb Encrusted Turkey, & Roast Beef Deli Style Swiss & Cheddar Cheeses Freshly Baked Assorted Breads Condiments to Include; Mustard, Mayonnaise, Lettuce, Tomato Slices, Red Onion, & Pickles

Assorted Individual Bags of Chips Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 31

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Enhancements

Assorted Soft Drinks and Bottled Water Charged on Consumption 3









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Hot Lunch Table

🕍 Lighter Side Buffet

Chef's Signature Soup of the Day Fresh Fruit Salad Tossed in Low Fat Yogurt Jumbo Baked Potatoes with Green Onions, Sour Cream, Zesty Salsa, Chopped Bacon, & Shredded Cheddar House Chopped Salad with Two Signature Dressings Variety of Healthy Salad Bar Toppings: Tomatoes, Cucumber, Shredded Carrots, Mushrooms, Olives, Sliced Red Onions, Broccoli Crowns, Shredded Cabbage, Chopped Bacon, Garlic Croutons, & Shredded Cheddar Cheese Fresh Rolls with Butter Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 32

Add Diced Grilled Chicken 3

Tex-Mex Buffet

Texas Field Greens Salad with Two Signature Dressings Poblano Corn Salad in Cilantro Vinaigrette Tequila Marinated Chicken Fajitas with Warm Flour Tortillas Cheese Enchiladas with Sour Cream Sauce Ranch Style Beans Spanish Rice Sour Cream, Shredded Cheddar, Guacamole, & Zesty Pico de Southwest Tortilla Chips & Homemade Salsa Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 32

Add Beef Fajitas 5

Enhancements

Assorted Soft Drinks and Bottled Water Charged on Consumption 3







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Tailgate Buffet

Creamy Texas Cole Slaw Red Bliss Potato Salad Grilled Brats with Peppers, Onions, & Sauerkraut Grilled Marinated Chicken Breast with Rolls Mustard, Mayonnaise, Relish, & BBQ Sauce Crispy French Fries Homemade Texas Chili, Jalapenos, & Shredded Cheddar Cheese on the side Crunchy Nacho Chips with Hot Queso Dip Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 34



Tuscan Cowboy

Fresh Caesar Salad with Pesto Croutons Tomato & Mozzarella Salad with Fresh Basil Breast of Chicken with Spinach & Mozzarella with a Light Saffron Glaze Baked Italian Vegetable Lasagna with Fresh Basil Marinara Sauce Italian Sausage Tossed with Penne Pasta & Sundried Tomatoes in Parmesan Cream Sauce Sautéed Italian Green Beans with Herbs

Three Cheese Garlic Bread Chef's Choice of Desserts

Freshly Brewed Starbucks Coffee & Iced Tea 34

Down Home Cookin' Buffet

Creamy Texas Cole Slaw Chop House Salad with Ranch Dressing Texas Home-Style Chicken Fried Chicken Grilled Pork Chops with Sautéed Onions & Bell Peppers in Peppercorn Sauce Mashed Potatoes served with Country Cream Gravy Country Green Beans Jalapeno Corn Bread with Butter Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 34

Texas Barbeque Buffet

Mixed Greens Salad with Ranch & Balsamic Vinaigrette Dressings Fire Roasted Corn Salad tossed in Cilantro Vinaigrette Peppercorn Smoked Brisket Herb Roasted Bone-In Barbeque Chicken Ranch Style Beans Sautéed Mixed Vegetables Jalapeno Corn Bread with Butter Chef's Choice of Desserts Freshly Brewed Starbucks Coffee & Iced Tea 36





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Chilled Plated Lunch

Enhancements



🚵 Vegetarian Wrap

Lettuce, Tomato, Red Onions, Mushrooms, & Hummus Spread Wrapped in a Wheat Tortilla Fresh Fruit Potato Chips Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 22

Southwest Chicken Caesar Salad

Crisp Romaine Lettuce topped with Grilled Chicken Breast served with Peppercorn Caesar Dressing, Roasted Corn, Black Beans, Fresh Parmesan Cheese, & Crunchy Tortilla Strips Served with Fresh Rolls & Butter Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 22

Chicken or Tuna Salad Croissant

Our Homemade Gourmet Chicken or Tuna Salad served on a Flaky Croissant with Lettuce & Tomato Fresh Fruit Potato Chips Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 22

Working Lunch Sandwich

Choice of One: Smoked Turkey Breast or Virginia Smoked Ham with Lettuce, Tomato, Swiss, or Cheddar Cheese on Marble Bread Fresh Fruit Potato Chips Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 23







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🚵 Smoked Turkey Avocado Wrap

Smoked Turkey Breast, Crispy Bacon, Avocado, Lettuce, Tomato, & Pepper Jack Cheese Wrapped in a Southwest Flour Tortilla Fresh Fruit Potato Chips Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 23

M Grilled Chicken Fajita Salad

Romaine Lettuce topped with Marinated Chicken Fajita served with Balsamic Lime Vinaigrette with Guacamole, Zesty Pico de Gallo, & Shredded Cheddar Cheese Served with Fresh Rolls & Butter Chef's Choice of Dessert Freshly Brewed Starbucks Coffee & Iced Tea 23

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Hot Plated Lunch

All Lunches Served with Chef's Selection of Salad, Starch, Seasonal Fresh Vegetables & Dessert, Assorted Bread Basket with Butter, and Freshly Brewed Starbucks Coffee & Iced Tea

Grilled Chicken with Mozzarella Cheese, Caramelized Onions, & Sundried Tomatoes on Focaccia Bread 24

Southwest Linguine with Cilantro Marinated Grilled Chicken Breast with Sundried Tomatoes, Mushrooms, & Lime Beurre Blanc Sauce 27

Grilled Chicken Santa Fe with Poblano Pepper Pico de Gallo & Cilantro Cream Sauce 27

Pan Seared Tortilla Encrusted Chicken Breast topped with Poblano Cream Sauce 29

Pan Seared Lemon Pepper Encrusted Tilapia with a Creole Rosemary Cream Sauce 29

Peppercorn Roasted Pork Loin with Wild Mushroom Sauce 31

Blackened Atlantic Salmon in a Cajun Dill Sauce 33

Grilled Mediterranean Chicken topped with Sundried Tomatoes, Artichokes, Spinach, & Mozzarella with Basil Risotto in a Lemon Buerre Blanc 33

Medallions of Sirloin with Jack Daniel's Peppercorn Glaze 36

All pricing is per person, unless noted otherwise.

Minimum of 10 guests required

Enhancements

Assorted Soft Drinks or Bottled Water Charged on Consumption 3









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Enhancements

Sheraton





Grab And Go

All Boxed Lunches Include Sandwich, Individual Bags of Chips, Whole Fruit, Cookie, and a Choice of Bottled Water or Coke® Soft

Croissant Sandwich

Choice of Deli Sliced Smoked Turkey Breast or Virginia Smoked Ham on a Buttery Croissant

Served with Lettuce, Tomato, & Choice of Mild Cheddar or Swiss Cheese

Mustard & Mayonnaise on the side 22

Deli-Style Sandwich

Choice of Deli Sliced Smoked Turkey Breast or Virginia Smoked Ham on Honey Wheat Bread

Served with Lettuce, Tomato, & Choice of Mild Cheddar or Swiss Cheese

Mustard & Mayonnaise on the side 22

🄰 Vegetarian Wrap

Lettuce, Tomato, Red Onions, Mushrooms, & Hummus Spread Wrapped in a Wheat Tortilla 22

All pricing is per person, unless noted otherwise.

A Surcharge of \$3.00 Per Person will be Applied for More than 2 Selections















DESIGN HOTELS



Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

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Reception Table

Suggested calculation based on average of 5 pieces per person.

Mirrored Displays

Southwest Tortilla Chips with Hot Queso Dip, Sour Cream & Zesty Salsa 7

Crudités of Fresh Cut Vegetables with Ranch & Bleu Cheese Dressings 9

Assorted Domestic Cheeses with Sliced Baguettes & Gourmet Crackers Garnished with Fresh Fruit 10

Exotic Display of Sliced Fresh Fruits & Berries with Flavored Yogurt Dip 10

Grilled Marinated Squash, Eggplant, Fire Roasted Peppers, Mushrooms, & Artichokes with Pesto Ranch and Sundried Tomato Vinaigrette 12

Antipasto Display of Sliced Salami & Peppered Pastrami with Marinated Grilled Vegetables, Peppers, Olives, Mushrooms, & Cheeses 17

Seafood Displays

Chilled Tiger Shrimp on Ice with Zesty Horseradish Cocktail Sauce & Cajun Remoulade
Order of 50 pieces 200

Enhancements

Dessert Bar
Pick Any Three:
Caramel & Roasted Walnut Carrot Cake
White & Dark Chocolate Mousse Cake
Italian Cream Cake
Lemon Mousse Royale
Orange Mousse Royale
Italian Tiramisu Cake
Strawberry Oreo Cheesecake
Lemon Cheesecake
New York Cheesecake
Pecan Pie
Apple Pie
Fresh Fruit Tart
Margarita Cheesecake
7

Petit Four Dessert Bar
Pick Any Three:
Mini Chocolate Petit Fours
Mini Whiskey Pecan Tart
Mini Glaze Fresh Fruit Tart
Mini Pumpkin Cheese Cake
Mini Strawberry Cheese Cake
Mini Caramel Apple Tart
Mini Banana Crème Tart
Mini Chocolate Truffle
Mini Chocolate Eclair
Mini Crème Puffs
Mini Crème Brule

Mini Chocolate Mousse Ganache Mini Coconut Crème 10











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Fort Worth Reception Package

Assorted Domestic Cheeses with Sliced Baguettes & Gourmet Crackers

Crudités of Fresh Cut Vegetables with Pesto Ranch Dressing Exotic Display of Sliced Fresh Fruits & Seasonal Berries with Flavored Yogurt Dip

Choice of One Canape:

Spicy Grilled Shrimp with Cilantro Cream Cheese on Garlic Crostini

Smoked Salmon & Herb Cream Cheese Pinwheels Smoked Chicken with Fire Roasted Corn & Black Bean Salad Tartlettes

Choice of Two Hot Canapes:

Southwestern Egg Rolls

Spanakopita

Crisp Sonoran Chicken with Sweet Chili Sauce

Brochette of Chicken with Teriyaki Sauce

Brochette of Sirloin with Peppercorn Demi Glaze

Mushroom Caps Stuffed with Smoked Chopped BBQ Beef Brisket

& Pepperjack Cheese

Vegetable Spring Rolls with Sweet Chili Sauce

Choice of One Carving Station:

Slow Roasted Turkey Breast, Southwest Spiced Slow Roasted Pork Shoulder, or Honey Glazed Smoked Virginia Pit Ham Served with Condiments & Rolls

Chef's Choice of Desserts

Freshly Brewed Starbucks Coffee, Iced Tea & Soft Drinks 50







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Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

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Texas Reception Package

Imported & Domestic Cheese Presentation with Sliced Baguettes Grilled Marinated Squash, Eggplant, Fire Roasted Peppers, Mushrooms, & Artichokes with Pesto Ranch and Sundried Tomato Vinaigrette

Exotic Display of Sliced Fresh Fruits & Seasonal Berries with Flavored Yogurt Dip

Choice of One Cold Canape:

Spicy Grilled Shrimp with Cilantro on Garlic Crostini Smoked Salmon & Herb Cream Cheese Pinwheels Smoked Chicken with Fire Roasted Corn & Black Bean Tartlettes Chilled Szechwan Beef tossed with Jicama and Pickled Cucumbers

Choice of Two Hot Canapes:

Southwestern Egg Rolls

Spanakopita

Crisp Sonoran Chicken with Sweet Chili Sauce

Brochette of Chicken with Teriyaki Sauce

Brochette of Sirloin with Peppercorn Demi Glaze

Mushroom Caps with Smoked Chopped BBQ Beef Brisket &

Pepperjack Cheese

Vegetable Spring Rolls with Sweet Chili Sauce

BBQ Chicken Tenders

Choice of One Carving Station:

Slow Roasted Turkey Breast, Southwest Spiced Slow Roasted Pork Shoulder, Honey Glazed Smoked Virginia Pit Ham, or Dijon Herb Encrusted Top Sirloin of Beef with Cognac Sauce Served with Condiments & Rolls

Pasta Station:

Penne & Cheese Tortellini served with Roasted Julienne of Bell Peppers, Grilled Chicken, Wild Mushrooms, & Fresh Parmesan Marinara Sauce & Parmesan Cream Sauce Served with Garlic Bread

Chef's Choice of Dessert
Fruit Garnished Lemonade
Freshly Brewed Starbucks Coffee, Iced Tea & Soft Drinks 60

Add \$75 Fee for Chef Attendant at Carving Station All pricing is per person, unless noted otherwise.







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Cold Canapés

Suggested Calculation Based on Average of 5 Pieces Per Person

All Canapes prices are for displayed items only.

\$100 per 50 Pieces of the Following:

Deviled Eggs, Chives

Smoked Chicken with Fire Roasted Corn & Black Bean Salad Tartlettes

Make Your Own Tomato Bruschetta with Red Onions, Olives, Fresh Basil, & Feta Cheese Served with Garlic Crostini & Pita Bread

\$120 per 50 Pieces of the Following:

Cucumber Cup Filled with Artichoke and Boursin Cheese Mousse

Chilled Szechwan Beef tossed with Jicama and Pickled Cucumbers

Mini Tartlettes filled with Feta Cheese Chicken Salad

\$140 per 50 Pieces of the Following:

Smoked Salmon & Herb Cream Cheese Pinwheels

Prime Rib Beef Rolls with Spicy Horseradish Sauce

Spicy Grilled Shrimp with Cilantro on Garlic Crostini

Grilled Sirloin Medallion on Garlic Crostini with Lingonberry Jelly

All Canapes are Priced as 50 Pieces Per Order

Add \$75 per Server if You Would Like For the Canapes to be Butler Passed







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Enhancements

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Hot Canapés

Suggested Calculation Based on Average of 5 Pieces per Person

All Canapes prices are for displayed items only

\$130 per 50 Pieces of the Following:

Texas Hot Chicken Wings, Bleu Cheese

Stuffed Mushroom with Smoked Chopped BBQ Beef Brisket & Pepperjack Cheese, BBQ Sauce

Spicy Southwest Egg Rolls with Sweet Chili Dipping Sauce

Vegetable Spring Rolls with Sweet Chili Sauce

Honey Jack Daniel's Glazed Peppercorn Meatballs with Sour Cream Dipping Sauce

Barbecue Chicken Tenders

Spanakopita

Chicken Quesadillas with Smoked Mild Cheddar & Pepperjack Cheeses with Homemade Salsa

Andouille Sausage Encroute

\$160 per 50 Pieces of the Following:

Beef Empanada

Crisp Sonoran Chicken with Sweet Chili Sauce

Brochette of Chicken with Teriyaki Sauce

Brochette of Beef with Roasted Chipotle Demi Glaze

Miniature Chicken Cordon Bleu

Mini Beef Wellingtons with Mushroom Duxelle served with Peppercorn Sauce

Miniature Salmon & Spinach Quiche with Smoked Gouda









Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

Enhancements

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\$200 per 50 Pieces of the Following:

Crab Cakes with Tequila Poblano Corn Relish with Lemon Dill Cream Sauce

Coconut Fried Shrimp with Jalapeno Ranch Bacon Wrapped Scallops

Gulf Shrimp Tempura with Sweet Chili Sauce

Bacon Wrapped Shrimp with Teryaki Glaze Parmesan Herb Encrusted Artichokes with Boursin Cheese Vinaigrette

All Canapes are Priced as 50 Pieces Per Order

Add \$75 per Server if You Would Like For the Canapes to be Butler Passed









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Action Stations

Enhancements

Chef Carving Stations

Each Served with Condiments & Rolls

Atlantic Salmon En Croute with Cajun Remoulade Serves up to 25 guests 175

Baked Brie En Croute with Pecans infused with Cinnamon, Honey, & Brown Sugar served with Crackers Serves up to 35 people 180

Southwest Spiced Slow Roasted Pork Shoulder with Rosemary Demi Glaze

Serves up to 40 guests 240

Honey Glazed Smoked Virginia Pit Ham with Mayonnaise, Country Mustard & Cranberry Sauce
Serves up to 40 guests 260

Slow Roasted Turkey Breast with Mayonnaise, Country Mustard, & Cranberry Sauce

Serves up to 35 guests 260

Dijon Herb Encrusted Top Sirloin of Beef with Cognac Sauce Serves up to 40 guests 275

Peppercorn Encrusted Tenderloin of Beef with Cognac Sauce Serves up to 25 guests 350

Whole Herb Encrusted Slow Cooked Angus Prime Rib of Beef with Cabernet Au Jus
Serves up to 45 guests 495

Caesar Salad Station

Crispy Romaine Salad, Fresh Parmesan, Pesto Croutons, Black Olives, Tomatoes, & Peppercorn Caesar Dressing Served with Warm Dinner Rolls, Butter, & Garlic Bread 13

Add Marinated Grilled Chicken Breast 4





Mashed Potato Bar

Served in Martini Glasses
Cinnamon Infused Sweet Potatoes & Yukon Gold Potatoes
Choice of Toppings to Include: Beef Tips with Burgundy Wine
Sauce, Grilled Chicken in Champagne Cream Sauce, Mild
Cheddar, Sour Cream, Fresh Crumbled Bacon, Chopped Chives,
& Whipped Butter 16

Mac-a-tini Station

Elbow Macaroni tossed in Melted Smoked Gouda Served with an Assortment of Toppings to Include: Chopped Bacon, Virginia Diced Ham, Diced Chicken, Sauteed Mushrooms, Shredded Cheddar & Pepperjack Cheeses, Chopped Green Onions, Jalapenos, & Diced Tomatoes 18

Pasta Station

Tri-Colored Cheese Tortellini with Mesquite Grilled Chicken tossed in a Roasted Garlic Pesto Cream Sauce Penne Pasta tossed with Wild Mushrooms & Grilled Vegetables in a Basil Marinara Sauce with Fresh Parmesan Served with Fresh Garlic Bread 20

Fajita Station

Marinated Grilled Breast of Chicken & Beef Fajitas Tossed to Order Sauteed Onions & Julienne Bell Peppers Pico de Gallo, Guacamole, Cheddar Cheese, Homemade Salsa, & Sour Cream Served with Warm Flour Tortillas 23

Shrimp Scampi Station

Jumbo Gulf Shrimp Sauteed in Garlic Butter, Roasted Shallots, Fresh Herbs, & White Wine Served with Choice of Angel Hair Pasta or Steamed Jasmine Rice Garlic Bread Sticks 26

All pricing is per person, unless noted otherwise. Stations Require
Uniformed Banquet Chef at \$75 per Station (1 per 75 Guests) Stations
are Priced at 1 and 1/2 Hours of Service







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Dinner Table

Evening in Tuscany Buffet

Caesar Salad with Pesto Croutons served with Cracked Black Pepper Caesar Dressing,

Tomatoes, & Mozzarella Cheese tossed in Roasted Garlic Vinaigrette

Herb Encrusted Chicken Parmesan topped with Mozzarella & Basil Marinara

Tri Colored Tortellini in Cheese Parmesan Cream Sauce Saffron Rice

Sautéed Vegetables infused with Italian Herbs

Assorted Dinner Rolls

Chef's Choice of Two Desserts

Freshly Brewed Starbucks Coffee & Iced Tea 44

Monterrey Buffet

Baby Field Greens with Balsamic Vinaigrette & Ranch Dressing Marinated Cucumber Salad

Mesquite Grilled Chicken with Poblano Cream Sauce & Smoked Corn Relish

Medallions of Sirloin with Jack Daniels Peppercorn Glaze

Au Gratin Potatoes

Vegetable Medley

Assorted Dinner Rolls

Chef's Choice of Two Desserts

Freshly Brewed Starbucks Coffee & Iced Tea 47

Terrace Buffet

Texas Farmers Field Greens with Sliced Strawberries, Feta Cheese, Peppercorn Balsamic Vinaigrette, & Ranch Dressing Baby Tomatoes & Mozzarella tossed in Basil Vinaigrette Blackened Salmon with Shrimp & Lemon Herb Glaze Rosemary Marinated Breast of Chicken with Wild Mushroom Brandy Sauce Medley of Wild Rice Chef's Selection of Mixed Vegetables Assorted Dinner Rolls Chef's Choice of Two Desserts

Enhancements

Assorted Soft Drinks and Bottled Water Charged on Consumption 3





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Freshly Brewed Starbucks Coffee & Iced Tea 48



South of the Border Buffet

Baby Field Greens with Cilantro Lime Vinaigrette & Ranch Dressing
Southwest Three Bean Salad
Chorizo Stuffed Chicken Breast with Smoked Chipotle Glaze
Carne Asada with Tomatillo Glaze
Spanish Rice
Cilantro Infused Vegetables
Assorted Dinner Rolls
Flan & Tes Leches Cake
Freshly Brewed Starbucks Coffee & Iced Tea 50

Texas Trio Buffet

Iceberg & Romaine Salad with Honey Balsamic Vinaigrette & Ranch Dressing
Red Bliss Potato Salad
Creamy Texas Cole Slaw
Mesquite Grilled Chicken with Poblano Cream Sauce
Slow Roasted Baby Back Ribs with Smoked BBQ Sauce
Grilled Hickory Smoked Sausage with Peppers & Onions
Smoked Gouda & Cheddar Mac
Homestyle Green Beans
Jalapeno Corn Bread
Peach Cobbler & Pecan Pie
Freshly Brewed Starbucks Coffee & Iced Tea 54

All pricing is per person, unless noted otherwise.

Minimum of 25 guests requried







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Plated Dinner

All Dinner Served with Chef's Selection of Salad, Starch, Seasonal Fresh Vegetables, & Dessert, Assorted Bread Basket with Butter, and Freshly Brewed Starbucks Coffee & Iced Tea

Grilled Marinated Breast of Chicken topped with Black Beans & Fire Roasted Corn with a Chipotle Cream Sauce 30

Pan Seared Tortilla Encrusted Chicken Breast topped with Poblano Cream Sauce 35

Grilled Chicken Medallions topped with Mushrooms, Sundried Tomatoes, Artichokes, & Prosciutto with a Zinfandel Glaze 37

Breast of Chicken Roulade Stuffed with Chorizo, Spinach, & Mozzarella in a Light Saffron Sauce 38

Rosemary Dijon Encrusted Center Cut Pork Loin with Fire Roasted Red Pepper Demi Glaze 40

Citrus Dill Infused Atlantic Salmon with Smoked Yellow Pepper Beurre Blanc 40

Burgundy Infused Black Angus Flank Steak with Fire Roasted Peppers, Roasted Shallots, & Peppercorn Drizzle 45

Blackened Pacific Red Snapper with Jumbo Gulf Shrimp Drizzled with a Citrus Beurre Blanc 45

Southwest Spiced French Cut Pork Loin Chop Drizzled with a Port Wine Reduction $\,$ 45

Stuffed Parmesan Herb Encrusted Chicken Cordon Bleu Drizzled with a Light Zinfandel Cream Sauce 48

Pan Seared Black Angus Strip Sirloin with Portabella Mushrooms Drizzled with Cabernet Reduction 50

Plated Duet Dinner Selections

Blackened Breast of Chicken with Rosemary Saffron Glaze Pan Seared Atlantic Salmon Drizzled with Crawfish Butter Sauce 50











Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

Enhancements

Assorted Soft Drinks and Bottled Water Charged on Consumption 3





Blackened Cajun Sirloin Medallion with Jack Daniels Demi Glaze Stuffed Chicken Florentine with a Honey Infused Rosemary Sauce 52

Jumbo Gulf Prawns Stuffed with Texas Blue Crab in Lobster Cognac Sauce Herb Encrusted Filet Mignon topped with a Wild Mushroom Sauce 58

All pricing is per person, unless noted otherwise. Minimum of 10 guests served









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Host

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

Call Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Sauza Blue Tequila, Jack Daniel's Whiskey, Canadian Club Whiskey, J&B Scotch, Martell Cognac, Baileys Irish Cream 8

Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Reposado Tequila, Jack Daniel's Whiskey, Crown Royal Whiskey, Dewar's White Label Scotch, Hennessey VS Cognac, Amaretto Disaronno 9

TX Liquors

Tito's Vodka, Dripping Springs Gin, Republic Tequila, TX Whiskey, Swift Single Malt, Treaty Oak Rum, Remy Martin VSOP Brandy 9

Super Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 151 Rum, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Hennessey XO Cognac, Frangelico 10

Imported & Premium Beers

Heineken, Stella Artois, Shiner Bock, Blue Moon, Dos Equis, Samuel Adams, Corona Extra 7

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra 6

TX Beers

Revolver, Rahr, Martin House, Shiner Bock 6

Enhancements

Red Bull® 6 ~ can Supplied upon request only







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Hosted Bar Prices are subject to 24% taxable service charge and 8.25% sales tax

Sheraton

1701 Commerce Street . Fort Worth . Texas 76102 . USA . Phone: (817) 335-7000

Non Alcoholic Beer

St. Pauli Girl 5

Call Wine by the Glass

Michelle Champagne, Beringer White Zinfandel, Chateau Ste. Michelle Riesling, Beringer Pinot Grigio, Rodney Strong "Charlotte's Home" Sauvignon Blanc, Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road Merlot, Canyon Road Cabernet Sauvignon 8

Premium Wine by the Glass

Chandon Brut Champagne, Beringer White Zinfandel, Chateau Ste. Michelle Riesling, Stellina di Notte Pinot Grigio, Brancott Estate Sauvignon Blanc, Kendall-Jackson VR Chardonnay, "A" by Acacia Pinot Noir, Columbia Winery Merlot, Beringer Founders Cabernet Sauvignon 10

Super Premium Wine by the Glass

Piper-Heidsieck Champagne, Beringer White Zinfandel, Chateau Ste. Michelle Riesling, Maso Canali Pinot Grigio, Esk Valley Sauvignon Blanc, Kendall-Jackson VR Chardonnay, Rodney Strong RR Pinot Noir, Chateau St. Jean Merlot, Louis M. Martini Cabernet Sauvignon 12

Full Bar ~ Per Person Package

Call Brands - one hour 19; two hours 28 Each additional consecutive hour 10

Premium Brands - one hour 22; two hours 34 Each additional consecutive hour 11

Super Premium Brands - one hour 24; two hours 38 Each additional consecutive hour 12

All pricing is per person, unless noted otherwise. Each Bar requires a Bartender at \$30.00 Per Hour Please estimate 1 bartender per 100 guests









Hosted Bar Prices are subject to 24% taxable service charge and 8.25% sales tax

LUXURY

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Cash

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

Call Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Sauza Blue Tequila, Jack Daniel's Whiskey, Canadian Club Whiskey, J&B Scotch, Martell Cognac, Baileys Irish Cream 8

Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Reposado Tequila, Jack Daniel's Whiskey, Crown Royal Whiskey, Dewar's White Label Scotch, Hennessey VS Cognac, Amaretto Disaronno 9

TX Liquors

Tito's Vodka, Dripping Springs Gin, Republic Tequila, TX Whiskey, Swift Single Malt, Treaty Oak Rum, Remy Martin VSOP Brandy 9

Super Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 151 Rum, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Hennessey XO Cognac, Frangelico 10

Imported & Premium Beers

Heineken, Stella Artois, Shiner Bock, Blue Moon, Dos Equis, Samuel Adams, Corona Extra 7

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra 6

TX Beers

Revolver, Rahr, Martin House, Shiner Bock 6

Enhancements

Red Bull® 6 ~ can Supplied upon request only







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Cash Bar Prices include Tax and Service Charge

WESTIN

FOUR X POINTS

Sheraton Fort Worth Downtown Hotel



1701 Commerce Street . Fort Worth . Texas 76102 . USA . Phone: (817) 335-7000

Non-Alcoholic Beer

St. Pauli Girl 5

Call Wine by the Glass

Michelle Champagne, Beringer White Zinfandel, Chateau Ste.
Michelle Riesling, Beringer Pinot Grigio, Rodney Strong
"Charlotte's Home" Sauvignon Blanc, Canyon Road Chardonnay,
Canyon Road Pinot Noir, Canyon Road Merlot, Canyon Road
Cabernet Sauvignon 8

Premium Wine by the Glass

Chandon Brut Champagne, Beringer White Zinfandel, Chateau Ste. Michelle Riesling, Stellina di Notte Pinot Grigio, Brancott Estate Sauvignon Blanc, Kendall-Jackson VR Chardonnay, "A" by Acacia Pinot Noir, Columbia Winery Merlot, Beringer Founders Cabernet Sauvignon 10

Super Premium Wine by the Glass

Piper-Heidsieck Champagne, Beringer White Zinfandel, Chateau Ste. Michelle Riesling, Maso Canali Pinot Grigio, Esk Valley Sauvignon Blanc, Kendall-Jackson VR Chardonnay, Rodney Strong RR Pinot Noir, Chateau St. Jean Merlot, Louis M. Martini Cabernet Sauvignon 12

Each Bar requires a Bartender at \$30.00 Per Hour Please estimate One Bar for every 100 ppl







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Cash Bar Prices include Tax and Service Charge

WESTIN





Wine - White

Champagne and Dry Sparkling Wines

Michelle, WA 30 Chandon Brut, CA 45 Piper-Heidsieck, France 95 Moet & Chandon Imperial, France 125

Chardonnay

Canyon Road, CA 25 Kendall-Jackson VR 45

Sauvignon Blanc

Brancott Estate, NZ 39 Esk Valley 48 Rodney Strong "Charlotte's Home" 52

Pinot Grigio

Beringer, CA 35 Stellina di Notte, Italy 40 Maso Canali, Italy 48

White Zinfandel

Canyon Road, CA 25 Beringer, CA 34

Riesling & Dessert Wines

Chateau Ste. Michelle, WA 38

All prices are per bottle, unless noted otherwise.

Wine - Red

Cabernet Sauvignon

Canyon Road, CA 25 Beringer Founders 36 Louis Martini, CA 49

Merlot

Canyon Road, CA 25 Columbia Winery 38 Chateau St. Jean, CA 42

Pinot Noir

Canyon Road, CA 25 "A" by Acacia 46 Rodney Strong RR 48

Medium to Full Intensity Red Wines

Ravenswood, Zinfandel, California 37 Don Miguel Cascon, Malbec, Argentina 40 Thorny Rose, Red Blend Columbia Valley 40 Stags' Leap Winery, Petite Sirah, California 110





FOUR **
POINTS



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Packages

Packages are based on a minimum of 25 guests. Groups under 25 guests, please add a \$200 Banquet Service Fee.

Stockyard

Includes:

Deluxe Continental Breakfast Buffet

All Day Beverage Service

Luncheon Buffet Service Choice of (1) of the following: Executive Deli Buffet Lighter Side Buffet Tailgate Buffet Tex-Mex Buffet

Afternoon Break:

Choice of (2) PM Break Items from the Catering Menu 82

Cowtown

Includes:

Deluxe Continental Breakfast Buffet With (1) Choice of Breakfast Burritos or Ham, Egg, & Cheese Croissants

All Day Beverage Service

Luncheon Buffet Service Choice of (1) of the following: Executive Deli Buffet Tex-Mex Buffet Down Home Cookin' Buffet Tuscan Cowboy Buffet Texas Barbeque Buffet

Afternoon Break:

Choice of (2) PM Break Items from the Catering Menu 88

All pricing is per person, unless noted otherwise.







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Prices are exclusive of 24% taxable service charge and 8.25% state sales tax

Enhancements

- ~Wired High Speed Internet Line \$100++
- ~Extension Cord & Power Strip Package \$25++

Complimentary Event Enhancements:

- ~Basic Internet (2 MB)
- ~200 Black & White Copies
- ~Storage of Items up to 10 Boxes